EXHIBIT I

Table I

Patent/Appl. No.	Representative Claim
2007/0087104	1. A microemulsion used to incorporate lipophilic water-insoluble materials into food and beverage compositions, comprising
	(a) an oil phase comprising said water-insoluble material and a low HLB emulsifier having an HLB of from about 1 to about 5;
	(b) an aqueous phase; and
	(c) a food grade emulsifier system comprising:
	(i) a high HLB emulsifier having an HLB of from about 9 to about 17; and
	(ii) a medium HLB emulsifier having an HLB of from about 6 to about 8;
	wherein said oil phase is dispersed as particles having an average diameter of from about 1 to about 300 nm, within said aqueous phase.
2007/0078057	1. A microemulsion comprising herbicide compound in acid form, surfactant, acidifying agent, and water.
7094735	1. A microemulsion comprising:
	a metal chelate complex;
	an anionic surfactant;
	a member selected from unmodified lecithin or modified lecithin; and water.

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. 2.3.19. 140	Representative Claim
7064114	1. A spermicidal composition comprising a gel-microemulsion comprising an oil-in-water microemulsion and a polymeric hydrogel,
	wherein the oil-in-water microemulsion comprises
	a lipid;
	one or more pharmaceutically acceptable surfactants, wherein the surfactant comprises one or more phospholipids and one or more non-ionic surfactants, and wherein the non-ionic surfactant comprises a block copolymer of ethylene oxide and propylene oxide;
	one or more pharmaceutically acceptable humectants; and
	water.
6703034	1. An oil in water microemulsion comprising:
	 at least one surfactant selected from the group consisting of non-ionic alkyl phenol ethoxylated surfactants; and a plurality of oil droplets comprising at least one oil including Neem Oil, wherein said microemulsion is primary short chain (C₁ to C₆) alcohol-free, ionic cosurfactant-free and stable upon dilution.